

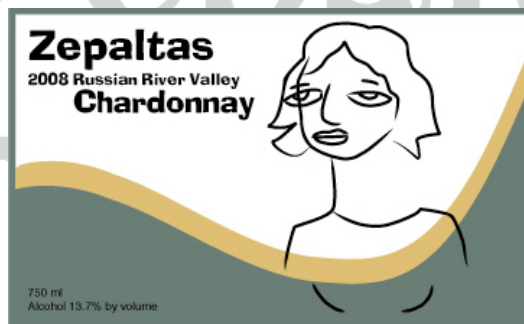
Zepaltas Wines

2008 Russian River Valley Chardonnay

Each year, we release a Chardonnay blend right before summer hits so that we have something affordable, fun and food friendly for the summer months. You could call this our village level Chardonnay. It is meant to be serious like our other wines, but not too expensive to be a special occasion wine. In all honesty it is a blend of the leftover barrels from the Babushka Chardonnay blending sessions. This “massive” two-barrel blend is comprised of one barrel from Keefer Ranch and one barrel from Sapphire Hill Vineyard. We aged the lots separately on the lees for 16 months and made the final barrel selections prior to bottling. This wine is a crisp, refreshing Chardonnay that shows just a bit of richness. It is styled like a California Chardonnay with an old world twist.

On the nose you are greeted with scents of apricot, wet stones and a touch of mint. Just like its sister blend, the Babushka, the flavor profile is more exotic than the 2007. It sometimes reminds me of a Muscadet. The finish is chalky, crisp and mouth watering.

I say pop this wine to go with some rich Gouda cheese prior to dinner, and then go into a crispy greens and goat cheese salad, and if you still have some left when it is time for the main course pair it with some thin crusted pizzas topped with Teleme cheese, pears and caramelized onions



Vineyards in blend: Sapphire Hill & Keefer Ranch
Harvest dates: September 24-28 2008
50% new French oak
Aged 16 months in barrel sur lees
52 cases made
\$23.00/bottle
13.7% alc.
3.5 pH
.71 TA

Ryan Zepaltas winemaker